

### **Topic: Community Eligibility Provision**

**Q1:** CEP schools must run a direct cert and provision match?

**A1:** Schools who are participating in CEP only need to run direct certification once a year for a

“Special Provision Match”. See memo from Jessica Sharkus dated October 17, 2014 for more

information on this. CEP schools are encouraged to run a DC match annually on or near April 1st to determine if ISP percentages can be increased.

### **Topic: Food Safety**

**Q2:** Can you serve leftovers? If yes, for how many days?

**A2:** Yes, you are able to serve leftovers as long as proper food safety precautions are taken into account. Proper Standard Operating Procedures (SOPs) should be on file within your Food Safety Plan. According to WI Food Code, you are able to re-serve food for 7 days. It’s important to keep in mind quality of the food you offer. Every time something is heated, cooled, and then re-heated, quality and taste could be compromised.

In regard to the meal pattern and serving leftover entrees, the Smart Snacks interim final rule states that entrees that have been served as part of the NSLP or SBP reimbursable meal are exempt from the Smart Snacks food standards on the day of service as well as the day after service. This means that such entrée items may be sold to students a la carte on the same day that they are served as part of the reimbursable meal, as well as the day after such an entrée items has been served as part of the NSLP or SBP meal. Leftover entrees may also be re-served at anytime as part of a reimbursable meal without regard to the Smart Snacks restrictions.

### **Topic: Equipment Grant**

**Q3:** If we purchase equipment that is over \$5,000 before January 1, do we have to check the list for pre-approval?

**A3:** No, any equipment that is purchased before the implementation date does not have to seek pre-approval.